



# 2018 "Bonita's Hill" Chardonnay, Don Miguel Vineyard Estate Grown, Estate Bottled

## Why "Bonita's Hill"?

This selection of a few special barrels is named after my English Springer Spaniel, Bonita, who loves to run up and down the rolling hill where these vines are planted. It is a selection of the See clone from a block that always gives us grapes with a very distinctive personality, so we decided to age and bottle it separately.

## The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this sustainable vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River, only ten miles from the Pacific. Planted in the European-style high density of over 2,000 vines/acre, the yields are low and labor intensive; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse than with the traditional low-density system.

## The Vinification

The grapes were harvested September 30 to October 1, whole-cluster pressed and barrel fermented, using our own indigenous yeast, in premium French oak barrels, 1/3 of which were new; they were coopered by Damy with medium-plus toast from the forest of Allier, and Rousseau from Center of France. The wine went through 100% malolactic fermentation, aged on its lees and was bottled, unfiltered, in August 2019.

#### **Tasting Notes**

Beautiful golden color and intense nose with toasty notes reflecting the well integrated oak that complements the rich, harmonious fruit. The palate is creamy and savory, with hints of hazelnut and clove, vanilla bean, marshmallow and lemon meringue. Delightful right now but will age well for at least 15 to 20 years. I would recommend serving it at 46-48° F with elegant seafood dishes, white meats — and a good shellfish Paella!

Marimar Torres Founder & Proprietor

#### 147 cases produced (in 9L units)

## Suggested California Retail: \$49